|  |  |  |  |
| --- | --- | --- | --- |
| **Subject:** Food & Cookery Vocational award (NCFE)  Year 10 Curriculum Map 2022-2023 | | | |
| Terms | **Topics covered** and **core knowledge and skills** | Links to careers | Links to the Knowledge organiser and other additional resources |
| Half term 1 | **Health and safety relating to food, nutrition and the cooking environment**  Safe and hygienic working practices relating to the individual and the cooking environment  Potential hazards and risks in the cooking environment, Minimising risk in the cooking environment.  Safe and hygienic working practices when using cooking equipment and utensils  **Food preparation, cooking skills and techniques**  Key stages and the purpose of a recipe  Practical application of ‘Health & Safety’ relating to food, nutrition and the cooking environment.  Preparation skills for commodities.  **Food legislation**  The Food Standards Agency and food safety legislation | <https://nationalcareers.service.gov.uk/>  <https://www.learningtoleap.co.uk/catering-careers/>  <https://www.youthemployment.org.uk/careers-hub-sector/catering-and-hospitality/>  <https://www.careersincatering.co.uk/> | <https://foodafactoflife.org.uk/news/open-farm-sunday-2022/>  <https://ourworldindata.org/environmental-impacts-of-food>  <https://foodafactoflife.org.uk/professional-development/teaching-and-learning/planning-and-teaching/good-food-hygiene-and-safety-practices/good-food-hygiene-and-safety-practices-secondary/>  <https://foodafactoflife.org.uk/14-16-years/food-commodities/>  <https://foodafactoflife.org.uk/resources/?q=food%20safety>  Knowledge Organisers:  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Cereals-and-rice-KO.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Food-processing-KO.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Food-Science-KO.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Food-spoilage-contamination-and-poisoning-KO-1.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Good-food-hygiene-practices-KO.pdf>  <https://maritime.rivoagency.com/admin/wp-content/uploads/sites/20/2022/10/Potatoes-KO.pdf> |
| Half term 2 | **Food legislation and food provenance**   * Food provenance * Grown * Reared * Caught   How food is distributed and food transportation.  **Practical application** of food provenance  The principles of Food Processing:   * Why food is processed * Advantages of processed food * Disadvantages of processed food   **Practical application** of food processing  The principles offood manufacturing   * Why food is manufactured * Advantages of manufactured food * Disadvantages of manufactured food   **Practical application** of food manufacturing  The characteristics and function of ingredients  Cooking techniques and skills |